



## HAMPTONS BUFFET

### STARTERS

**CAULIFLOWER FRITTERS** ORGANIC LOCAL CAULIFLOWER, MASHED AND CRISPY BAKED

**DUCK SPRING ROLLS** PULLED DUCK, HOISIN SAUCE

**LOBSTER SALAD CUPS** LOBSTER CHUNKS, CITRUS MAYO MIXTURE, CRACKERS

**TROPICAL SPINACH SALAD** BABY SPINACH, MUSHROOMS, PINE NUTS, GOAT CHEESE

### MAIN COURSE

**BBQ PORK SLIDERS** PULLED PORK, FIXINGS

**MIXED GRILLED SATES** SELECTION OF BEEF, CHICKEN, SEAFOOD WITH MIXED VEGETABLES, DIPPING SAUCES

**SEAFOOD STEAMERS** MÉLANGE OF STEAMED CLAMS, MUSSELS AND SHRIMP  
SERVED WITH LOCAL CORN ON THE COB, CLARIFIED BUTTER

### SIDES

**CRISPY SQUASH BLOSSOMS** LIGHTLY FRIED ZUCCHINI, CHEESE

**INDIAN CORN PUDDING** CORN KERNELS, MILD POBLANO PEPPERS, MASA HARINA

**POTATO SKINS** LIGHTLY FRIED, GRATED CHEESE

**ROASTED ORGANIC VEGETABLES** LOCAL MIXED SUMMER VEGETABLES, BALSAMIC DRIZZLE

### DESSERT

**CHEESECAKE LOLLIPOPS**

**RED VELVET CUPCAKES**